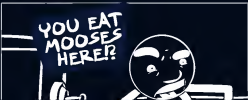
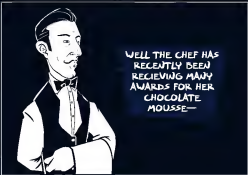


COOKING

COMICALLY







CHOCOLATE MOUSSE

WITH LIGHTLY SALTED AND OILED CASHEWS

Serves 1-6

Difficulty



Warming it
up



by Tessa Camp

INGREDIENTS

CHOCOLATE STUFF

 170g 6 OZ	 5g 1 TBSP	 170g 1/3 CUP
SEMISWEET CHOCOLATE CHIPS	DRY ROASTED ESPRESSO	MILK

MERINGUE STUFF



4

EGG WHITES



250g

2

TBSP

SUGAR

WHIPPERSNAP STUFF



235ml

1

CUP

HEAVY WHIPPING
CREAM



8g

1

TBSP

POWDERED
SUGAR



15ml

1

TBSP

BOURBON



DUBIE-
BOILER
BASICS



IN SOME WEIRD CORNERS OF
THE WORLD THIS IS ALSO
CALLED A "BAIN-MARIE"



GET THAT
SET UP AND
REMEMBER:
LOW HEAT



IN GO
THE
CHIPS

170g
6
OZ
SWEETENED CONDENSED
CHIPS



STIR





UNTIL
SMOOTH



170g

$\frac{1}{3}$
CUP

MILK



THEN GET
THE MILK
ON MEDIUM
HEAT JUST
UNTIL IT
BUBBLES

BUBBLES

REMOVE
FROM HEAT
AND ADD IN
THE COFFEE



5g

1
TBSP

ESPRESSO

MIX

UNTIL THE COFFEE
IS DISSOLVED



THEN ADD THE MILK
AND COFFEE TO
THE CHOCOLATE



STIR UNTIL
SMOOTH

EVEN IF YOU
CHOCOLATE
APPEARS TO
SEIZE JUST
KEEP MIXING

IT WILL SMOOTH
OUT AGAIN

THEN SET ASIDE



BECAUSE WE'RE
ABOUT TO MAKE A...



MERINGUE

OR A FRENCH MERINGUE TO BE MORE PRECISE, IT'S REALLY JUST A FANCY NAME FOR WHIPPED EGG WHITES AND SUGAR. IT WAS POPULARIZED A LONG TIME AGO BY PEOPLE YOU DON'T CARE ABOUT.

WHEN WHIPPING...
ALWAYS REMEMBER

DON'T WORK
HARD



HARD



WORK
SMART



4

EGG WHITES

GET
THOSE
EGG
WHITES
INTO A
BOWL AND
START
WHISKING



SMART

WHEN THE
EGGS
BECOME
FOAMY
BEGIN
ADDING THE
SUGAR
GRADUALLY



25g

AS YOU
CONTINUE
TO MIX



2
TBSP

SUGAR

WHIP UNTIL
YOU HAVE
STIFF PEAKS

ON THE SUBJECT OF PEAKS:

SOFT



FIRM



STIFF





ADD HALF
OF THE
MERINGUE
TO THE
CHOCOLATE
MIXTURE



MIX CAREFULLY



YOU DON'T WANT TO REMOVE ANY AIR FROM
THE MERINGUE THAT YOU DON'T HAVE TO



ONCE IT'S SMOOTH...



DUMP IN THE
OTHER HALF OF
THE MERINGUE

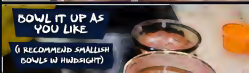


REPEAT THE "MIXING CAREFULLY"
BIT UNTIL SMOOTH AGAIN



BOWL IT UP AS
YOU LIKE

(I RECOMMEND SMALLISH
BOWLS IN HIGHLIGHT)





WHIPPERSNAP STUFF

WHIPPERSHAK STUFF



235ml

**1
CUP**

HEAVY WHIPPING
CREAM



8g

**1
TBSP**

POWDERED
SUGAR



15ml

**1
TBSP**

BOURBON

**ALSO
MAKE THE
WHIPPED
CREAM**



**WHIP IT
GOOD**

**WORK
SMART**

**STIFF
PEAKS**



THEN THROW
SOME
OREOS IN A
BAG AND
SMASH THEM
LIKE THAT
LIKE BUTTON
ON YOUR
FAVORITE
YOUTUBE
VIDEO



CREAM GOES ON
THE MOUSSE

OREOS GO ON
THE EVERYTHING

SERVE COLD



SERVE COLD
AND ENJOY



THE NOTES

- As a person recovering from a severe bout of food poisoning (not from this recipe) it behooves me to remind you that this mousse does contain raw eggs.
- Yes you can omit the alcohol, the whipped cream will still be good.
- Over whipping the eggs will ruin the meringue, be sure to stop when the peaks are stiff and no later.
- Use whatever cookie you want for the crumble.

- THE GAME IN THE SCREENSHOT IS STARWALKER VALLEY.
- THANKS TO ROOT DOWN HERE IN DENVER FOR THE BIRTHDAY TREAT THE INSPIRED THIS RECIPE.

AND AS ALWAYS

THANK YOU FOR READING

recipes, traditions, conversations and

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